

Arancini

4 cups risotto (any basic risotto will do, I made a spinach risotto with white wine) cooled

1 cup grated Parmigiano-Reggiano

2 eggs

2 cups Italian seasoned bread crumbs

Mozzarella, cut into 16 small cubes (about 1 inch)

Vegetable oil for frying

Combine cooled risotto with eggs, Parmigiano-Reggiano, and 1/2 cup of the bread crumbs. Using a large scoop – form into 16 balls and set aside.

Meanwhile heat about 1 1/2 inches of oil in a deep pan. While the oil is heating, open each of the risotto balls and insert a cube of mozzarella. Cover with risotto and seal the cheese inside. Roll each ball in the remaining bread crumbs and drop gently into the hot oil. Turn when golden and crusty. Place on paper towels before serving. Serve with marinara sauce.